

Nutella Pastry Snowflake

This recipe is bound to impress with its beautiful design and it'll definitely earn you some star points with the guests.

Prep Time 1 hour
Cook Time 30 minutes
Total Time 1 hour 30 minutes

Servings 8 people
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Ingredients

- Nutella
- 2 packs Jus Rol Puff Pastry
- 1 Egg

Instructions

1. Place a large bowl on top of a pastry sheet to cut around. The sheet was slightly too narrow for my bowl so I simply cut the excess off of the length and attached it to the other side, making more of a square shape.
2. Cut around the bowl to create a circle. Then repeat the process with the second sheet of pastry, so you're left with two circles.
3. Then create a third and final circle using the excess pastry from the first two sheets.
4. Next, take about 6 tablespoons of Nutella and microwave for 30-40 seconds until warm. This will make it easier to spread.
5. Place one of the circles on a baking sheet on top of an oven tray. Then spread the Nutella evenly all over it. Tip: Though tempting, don't spread the Nutella on too thick or it'll ooze out and ruin the design.
6. Place a second circle on top of the Nutella base and cover with chocolate again.
7. Then place the final circle on top.
8. Next, take a small cup (I used a light plastic cup to make sure it didn't dent the pastry too much) and place in the centre of the top circle.
9. Then, starting from the edge of the cup, divide the pastry into four, cutting through all three layers.
10. Divide the four segments in half again and then in half once more so you're left with 16 segments.
11. Carefully lift one segment and twist twice to the right before placing it back down. Then twist the segment next to it twice to the left. Keep going around, alternating the direction of the twist. You should start to see a pattern being created.
12. To finish off the design, take two segments and half twist once more to make the edges of the two segments meet vertically. Pinch together to form a point. Make sure you keep the twist going in the same direction or you'll end up undoing the design.
13. Brush the pastry with egg white before placing in the oven for 30-40 minutes at 180 degrees.
14. Once cooked, sprinkle with icing sugar or edible glitter to create a sparkling snowflake effect and enjoy!

Full instructions with pictures can be found on the Inspired in the City website at:

<http://inspiredinthecity.com/2016/11/22/christmas-recipe-nutella-pastry-snowflake/>